



EL ENEMIGO



PRODUCER PROFILE

Estate owned by: Alejandro Vigil &
Adrianna Catena
Winemaker: Alejandro Vigil
Estate founded: 2007
Region: Mendoza
Country: Argentina

El Enemigo Cabernet Franc 2018

WINE DESCRIPTION

Adrianna Catena grew up drinking Old-World Bordeaux with her father. She will never forget the first time dad received a shipment of wine from France and opened a bottle of Cheval Blanc for her.

Alejandro Vigil served Angelica Zapata Cabernet Franc at his wedding. It's as if both Alejandro and Adrianna were born with a taste for the peppery aromas, grainy tannins and freshness of this variety.

TASTING NOTES

This Cabernet Franc is ruby red in color with soft violet tones. The nose has intense aromas and concentrated notes of cassis, ripe currants, and sweet spices including black pepper and cloves. His tenure provides integrated oak notes of cedar and vanilla. Fresh impact and excellent structure on the palate, reminiscent of ripe red fruits with hints of eucalyptus and tagged black pepper. This wine has an excellent balance and elegance with a well-structured, persistent finish.

FOOD PAIRING

Pair this Cabernet Franc with grilled game meats.

VINEYARD & PRODUCTION INFO

Vineyard name:	Gualtallary, Tupungato
Soil composition:	Calcareous and Rocky
Elevation:	4,620-4,851 feet

WINEMAKING & AGING

Varietal composition:	92% Cabernet Franc, 8% Malbec
Length of alcoholic fermentation:	22 days
Fermentation temperature:	82 °F
Length of maceration:	28 days
Type of aging container:	Barrels
Age of aging container:	20% New
Type of oak:	French
Length of aging before bottling:	16 months
Total SO ₂ :	88 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.5
Residual sugar:	1.65 g/L
Acidity:	6.3 g/L
Dry extract:	32 g/L